



## Mother's Day Menu

### Antipasti

#### SMOKED SALMON CARPACCIO

*Capers, Diced Onions, Arugula, Lemon Vinaigrette served with  
Crostoni's and Garnished with Caviar 18*

#### CALAMARI FRITTI

*Fried Domestic Squid served with Pomodoro Sauce 12*

#### BURRATA MANGIAFICO

*Crostoni topped with Shaved Prosciutto, Arugula, Creamy Mozzarella,  
Imported Fig Jam, Olive Oil & Fig Balsamic Glaze 16*

#### CALAMARI AGRO DOLCE

*Fried Domestic Squid tossed with a Cherry Pepper Garlic Sauce served over Arugula 14*

#### BRUSCHETTA

*Combination of Chopped Tomatoes with Fresh Mozzarella & Eggplant,  
Roasted Peppers, Pesto & Goat Cheese 12*

#### ANTIPASTO MISTO

*Artistically arranged Thinly Sliced Imported Cured Meats, Cheeses, Olives,  
Crostoni & Marinated Vegetables 16*

#### ARANCINE SICILIANE

*Rice Balls filled with Meat Sauce, Peas & Mozzarella  
fried & served with Pomodoro Sauce 12*

#### MAMMA'S POLPETTE

*Family recipe Meatballs simmered with Pomodoro Sauce,  
topped with Sopraffina Ricotta, Basil & Parmigiano Cheese 12*



## Signature Dishes

SERVED WITH CHOICE OF SOUP OR SALAD. CAESAR SALAD \$3

### SALMON TOMMASO

*Baked Oregonata Style & topped with Cherry Tomatoes, Capers & Lemon Butter Sauce accompanied with Vegetable & choice of Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 26*

### CANNELLONI

*Pasta tubes filled with Beef, Veal, Spinach & Cheese.  
Baked with Pomodoro Sauce, Alfredo Sauce & Mozzarella 24*

### SHRIMP SCAMPI

*Gulf Shrimp sautéed with Garlic, Parsley, Red Crushed Pepper, Roasted Tomatoes, Artichokes in a White Wine Lemon Butter Sauce, served over Bucatini 24*

### 16 OZ GRILLED BONE-IN RIBEYE

*Garlic & Olive Oil House Rub served with Roasted Garlic & Herb Compound Butter 39*

### CHICKEN CHRISTINE

*Pan Fried Chicken Cutlet baked with Burrata Cheese, Fresh Basil & Sliced Tomatoes served with Arugula Salad & Balsamic Glaze 22*

### EGGPLANT ROLLETINI

*Breaded Eggplant slices filled with Ricotta, Basil & Romano Cheese, baked with Pomodoro Sauce & Mozzarella, served with Spaghetti 24*

### LOBSTER RAVIOLI

*With Shrimp, Cherry Tomatoes & Spinach in a Vodka Sauce 24  
Add Lobster Tail - Market Price*

### SACCHETTINI

*Imported Pasta Purses filled with Pear & Cheeses served with Prosciutto, Spinach, Walnuts & Gorgonzola Cream Sauce 22*

### SHRIMP & SCALLOPS LIMONCELLO

*Sautéed with Artichokes, Capers, Sun Dried Tomatoes & Garlic finished with a Sweet Basil Limoncello infused Cream Sauce tossed with Pappardelle Pasta 32*

### CHICKEN PARMIGIANA

*Pan fried Chicken Cutlet baked with Pomodoro Sauce & Mozzarella served with Spaghetti 22  
Add Eggplant 4*

### CARMELOS 8 OZ GRILLED FILET MIGNON

*Gorgonzola Crust, Montepulciano Demi Glaze, & Crispy Onions Straws 39*

### VEAL MARSALA

*Sautéed with Prosciutto, Mushrooms & Sweet Marsala Sauce 25*

### BOCCONCINI ALLA MARSALA

*Pan Seared Filet Mignon Medallions with Mushrooms & Marsala Sauce baked Au Gratin' with Romano & Fontina Cheese accompanied with Vegetable & choice of Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 32*

### FETTUCCHINE ALFREDO

*Creamy Parmigiano Sauce served over Fettuccine 15  
Add Chicken 6 Add Shrimp 8*

### CHICKEN PICCATA

*Sautéed with Capers, White Wine Lemon Butter Sauce 22*